

Torta Caprese

Make authentic Italian Torta Caprese - a rich, gluten-free chocolate almond cake from Capri. Simple recipe with ground almonds and dark chocolate.

25 min

PREP

45 min

COOK

1h 10min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Torta Caprese

Ingredients

- 150 g bitter chocolate
- 150 g unsalted butter
- 150 g granulated sugar
- 150 g almond
- 4 egg
- 1 tsp vanilla extract

Instructions

- 1 Prepare the pan and oven**

Preheat oven to 175°C (350°F). Grease a 23cm (9-inch) springform pan with butter and line the bottom with parchment paper.
- 2 Melt the chocolate mixture**

Place 150g dark chocolate and 150g butter in a heatproof bowl set over a pan of barely simmering water. Stir occasionally until completely melted and smooth, about 5-7 minutes. Remove from heat and set aside to cool for 5 minutes.
- 3 Make the base batter**

Separate 4 eggs into two clean bowls, making sure no yolk gets into the whites. Whisk egg yolks with 150g sugar until pale and thick, about 3-4 minutes by hand or 2 minutes with an electric mixer.
- 4 Stir the cooled chocolate mixture into the egg yolk mixture until completely combined. Fold in 150g ground almonds and 1 teaspoon vanilla extract until just incorporated, being careful not to overmix.**
- 5 Incorporate egg whites**

Beat egg whites with clean beaters until stiff peaks form that hold their shape when the beaters are lifted, about 3-4 minutes. Fold one-third of the whites into the chocolate mixture to lighten it, then gently fold in the remaining whites in two additions until just combined.
- 6 Bake the cake**

Pour batter into the prepared pan and gently smooth the top with a spatula. Bake for 45 minutes until the center is just set and springs back lightly when touched, and a toothpick inserted in the center comes out with a few moist crumbs.
- 7 Cool the cake in the pan for 15 minutes, then carefully release the springform sides and transfer to a wire rack. Cool completely before dusting with powdered sugar and serving, about 1 hour.**

Tips

Use chocolate with exactly 70% cocoa content for the ideal balance of richness and sweetness - higher percentages can make the cake too bitter.

Melt chocolate and butter using a double boiler or microwave in 30-second intervals, stirring between each interval to prevent burning.

Room temperature eggs separate more easily and whip to greater volume - take them out of the refrigerator 2 hours before baking.

Beat egg whites to stiff but not dry peaks - overbeaten whites will deflate when folded into the batter.

Fold egg whites in three additions using a large metal spoon or rubber spatula, cutting down through the center and folding over to preserve air bubbles.

Test doneness by inserting a toothpick into the center - it should come out with just a few moist crumbs attached, not completely clean.

Cool the cake completely in the pan before removing to prevent cracking - this dense cake needs time to set properly.

Wait to dust with powdered sugar until just before serving to prevent it from absorbing into the cake's surface.